

*CATERING MENU*  
*Georgetti's Pasta and Sauce Market*  
856-829-5992

**Chicken**

Entrees listed below are made with boneless skinless fork size strips of chicken breast.

**Chicken Marsala** - strips of chicken breast sautéed in a Marsala lemon wine sauce.

**Chicken Cacciatore** - strips of chicken breast sautéed in a light tomato wine sauce with mushrooms, peppers and onions.

**Chicken Dijon** - strips of chicken breast sautéed in a light creamy Dijon mustard sauce.

**Chicken Tetrazine** - strips of chicken breast served with a white wine cream sauce with mushrooms and roasted peppers.

**Grilled Chicken** - may be served plain, with a topping or on a bed of sautéed spinach, arugala tomato salad, caesar salad or pasta salad.

**Grilled Chicken Tuscany** - sautéed onions, mint, capers and olives served over chicken breast (whole or strips). (may be served hot or at room temperature)

**Spring Chicken** - chicken breast (whole or strips) topped with tomatoes, provolone cheese, and a choice of string beans or asparagus, served with a lemon wine sauce and garnished with sun-dried tomatoes.

Entrees listed below or made with stuffed chicken breast.

**Chicken Mediterranean** - shrimp, spinach and fontina filled chicken breast topped with a roasted sweet pepper-cream sauce. or sautéed red and green peppers with a caper berry garnish.

**Chicken Curacao** - sweet potato-fruit-nut filled chicken breast with an orange curacao-cream sauce, complimented with cooked grapes, pineapple and orange.

**Chicken La Mela** - mushroom-apple filled chicken breast with an apple-tarragon cream sauce.

Entrees listed below are made with chicken breast and thighs.

**Roasted Chicken**

**Roasted Chicken Cacciatore**

**Roasted Sausage and Chicken**

## **Meat**

**Sausage, Peppers and Onions** - Sausage-served in a marinara sauce.

**Roasted Pork (for sandwiches)** - served with a natural juice. Marinated onions, hot sauce. and roasted peppers are also available.

**Beef Meatballs** - served in a marinara sauce. **Chicken Meatballs**- served in a marinara sauce.

**Pork Loin** - medallions of pork served with carrots, onions and criminis (baby portabella mushrooms) in a natural juice.

**Pork Loin** - medallions of pork topped with a wild mushroom-apple stuffing served with an apple-brandly sauce with dried apricots, apples and prunes

**Filet Mignon** - served with a natural juice.

**Filet Mignon** - served with a peppered-mushroom-cognac sauce.

## **Fish**

**Stuffed Flounder** - served with a ricotta and spinach or pine nut, roasted pepper, olive, and fontina cheese filling.

**Grilled Tuna** - served plain or with a topping.

**Grilled Salmon** - served plain or with a topping.

**Salmon** - whole poached salmon.

**Salmon** - poached with a Pernod Dill Sauce.

**Salmon** - poached with a yogurt-cucumber-dill sauce (served chilled or hot).

**Salmon Mediterranean** - sautéed onions, mint, capers and olives (served hot or chilled).

**Paella** - Spanish style rice with seafood and chicken.

## Pasta

### **Manicotti Crepe**

**Lasagna** - traditional with meat, meatless, and vegetable Tortefini- meat, cheese, tri-color, and spinach

**Ravioli** - cheese, spinach, sun-dried tomato and *leek* broccoli rabe, feta and spinach, mushroom, lobster, black lobster, pink lobster, pepperoni or beef.

### **Cavatelli**

#### **Baked Cavatelli**

#### **Stuffed Shells**

#### **Penne, Rigatoni, Farifafa, Fussili or Bows**

#### **Baked Pasta**

All pastas may be enhanced with one or more of the following ingredients: broccoli, peppers, eggplant, shrimp, scallops, sun dried tomatoes, crab, zucchini, mushrooms, asparagus, spinach chicken, capers, olives, goat cheese, blue cheese, fresh chopped basil, fresh chopped tomato.

## Sauces

**Marinara** - tomato sauce.

**Young tomato** - chunky tomato sauce cooked real fast with lots of fresh basil.

**Meat Tomato** -tomato sauce with meat.

**Rose** - a blend of tomato sauce and alfredo sauce.

**Arrabbiata** -tomato sauce with sautéed hot and sweet peppers.

**Mushroom Cream Garlic** - cream sauce with sautéed mushrooms and garlic.

**Messina** -. olive oil and garlic sautéed with wine, herbs and a touch of hot pepper.

**Alfredo** - parmesan, butter cream sauce.

**Pesto** - a blend of fresh basil, olive oil, garlic, pine nuts, parmesan, and locatelli cheese.

**Bolognese** - ground meat sauce with cream, carrots, wine and a touch of tomato.

**Puttanesca** - tomato sauce with black olives, capers and anchovy filets.

**Tuna Tomato** -tomato sauce with tuna.

**Chic Pea & Spinach** - olive oil and garlic sauteed with spinach and chick peas.

**White Clam** - olive oil and garlic sauteed with herbs, wine, clams and a touch of hot pepper

**Red Clam** - chunky light tomato sauce with clams.

**Oyster Cognac** - a cream sauce with a blend of chopped oysters, Cognac garlic and butter.

**Scampi** - a cream sauce with garlic and lemon.

## *Pasta Salads*

**Blue Cheese Bow Tie** - roasted peppers, string beans and a blue cheese vinaigrette.

**Chicken Cilantro** - spinach and fusilli pasta with bits of chicken and a light cilantro dressing.

**Tortellini Antipasto** - tri-color Tortellini, Italian meats, olives, celery and peppers with an Italian vinaigrette.

**Pesto Veggi** - tomato basil, spinach and original linguine tossed with fresh chopped veggies and a light pesto dressing.

**Tomato Basil** - tomato, basil Vidalia onions (in season), tossed with fresh chopped basil and a wonderful fruity olive oil.

## *Vegetables*

***Italian Mashed Potatoes***

***Roasted Potatoes***

***Roasted Potatoes and String Beans***

***Mashed Sweet Potatoes***

***Sauteed Vegetable***

***Oven-Roasted Vegetables***

***Grilled Vegetables***

***Rice Milanese*** - plain or with vegetables

***Mixed Wild Mushrooms***

***Asparagus*** - garnished with roasted peppers. (served cold or hot).

***Eggplant Rollatini***

***Ratatouille***

***Italian Potato Salad***

***Vegetable Soufflé*** - broccoli or spinach

***Layered Carrots***

## Salads:

**Tossed Romaine Salad** - peppers, cucumbers, tomatoes, olives and carrots.

**Caesar Salad** - (grilled chicken or shrimp, optional)

**Mesclun Romaine Mix** - peppers, cucumbers, tomatoes, olives and roasted peppers.

**Georgetti's House Salad** - romaine garnished with mesclun, peppers, roasted peppers, blue cheese, tuna, cucumbers, onions and cured olives.

**Mesclun Special** - peppers, roasted peppers, orange segments, olives, goat cheese and toasted pine nuts drizzled with our raspberry vinaigrette.

**Fancy Mesclun** - chefs special creation.

**Salad Rustica** - romaine with roasted peppers, marinated mushrooms, chick pea rustica, assorted olives and sharp provolone

**Tomato Salad** - tomatoes, onions, basil and olive oil.

**Tomato and Mozzarella Salad**

**Chic Pea Rustica**

**Roasted Peppers**

**Orange Sicilian Salad** - oranges, red onions, Moroccan olives and olive oil.

**Mediterranean Salad** - romaine, cucumbers, cured olives, tuna, shrimp celery and sweet peppers.

**Spinach Salad** - grapes, apples, walnuts, radishes, blue cheese and candied walnuts. (bacon optional)

**Greek Salad**

**Pecan Salad** - spring mix with a delicious fruity vinaigrette topped with toasted pecan and sweet croutons

## Assorted Bread Basket

Available bread listed below

**Basil**

**Sour Dough**

**Italian**

**French Dinner Rolls**

**German Raisin Walnut**

**Croissants**

**Bagels**

## **Hors d'oeuvres**

The following items are available in a minimum quantity of 25.

***Vegetable crudite***  
***Assorted cheese tray***  
***Mozzarella wreath tray***  
***Antipasto tray***  
***Proscuitto and melon***  
***Stuffed mushrooms***  
***Assorted bruscetta***  
***Skewered tortellini - with sun dried tomatoes and pesto***  
***Pasta Rollata***  
***Spanikopita***  
***Sesame battered chicken***  
***Chicken sate***  
***Oriental dumpling - with a mango cilantro sauce or spicy coconut Thai sauce***  
***Ham and Cheese Puff Pastry - with honey mustard sauce.***  
***Potato and Fontina cheese***  
***Goat cheese shaped grapes with herb toasts***  
***Polynesian meatballs***  
***Chicken with a honey -raspberry mustard dipping sauce.***  
***Dolmades***  
***Strawberries stuffed with caviar***

The following item is only available in a minimum quantity of 32

***.Assorted foccacia \*\*32***

The following items are only available in a minimum quantity of 50.

***Apricots-stuffed with a shrimp mango salad. \*\*.50***  
***Smoked Salmon Canapé \*\*50***  
***Shrimp Cocktail \*\*50***  
***International shrimp- served with three different sauces \*\*50***  
***Shrimp kebobs-with pineapple and ginger sauce \*\*50***  
***Chicken kebobs- with pineapple and ginger sauce***  
***Mini crab cakes- with mango sauce \*\*50***  
***Lamp chops- with a cognac mint sauce \*\*50***  
***Filet served on garlic toast \*\*50***  
***Scallops and bacon \*\*50***  
***Duck and black bean quesadillas \*\*50***

## **Assorted Mini Sandwiches**

Minimum order of 30 with a choice of three kinds.

### ***Hoagie Italian***

***Shrimp Croissant*** - shrimp salad in croissant

***Mozzarella Panini*** - tomato, roasted pepper, and pesto oil (arugala optional)

***Grilled Chicken Panini*** - with roasted pepper, mesclun, Italian vinaigrette and a light sprinkle of sharp provolone.

***Ham and Cheese Croissant*** - made with a walnut Gournandise.(served warm)

***Spinach and Cheese Croissant*** - (served warm)

***Chicken Vegetable roll up or pita***

***Eggplant panini*** - with sautéed sweet peppers, onions and goat cheese

**Soups** - a large variety of soups are available at all times.

## **Quiche**

***Lorraine***

***Shrimp***

***Mushroom***

***Broccoli Spinach and Roasted Pepper***

***Mushroom and Bacon***

***Goat Cheese and Roasted Peppers***

***Italian Sausage and Apple***

***Corn and bacon***

***Ham and Pear***

## **Brunch**

***Egg Soufflé***

***Italian French Toast***

***Morning Crepe with fruit topping***

***Assorted Quiche***

***Assorted Breakfast Bread and Spreads***

***European Yogurt- with granola, fruit and honey***

***White Fish Salad***

***Scottish Smoked Salmon***

## *Sample Menus*

All prices are based on a minimum of 25 people.  
Discounts available for more than 100 people.

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### ***Chicken Marsala***

Sausage, peppers and onions or meatballs in tomato sauce  
Sun-dried tomato, feta and spinach and cheese ravioli with rose sauce, garnished with sun-dried tomatoes and fresh basil  
Penne with young tomato and sautéed zucchini  
Caesar or tossed salad  
Assorted bread basket sour dough basil Italian bread and French rolls  
Garlic herb spread

**\$12.95/person**

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### ***Caesar salad with marinated grilled chicken breast***

Tomato basil pasta salad  
Tortellini antipasto salad  
Eggplant rollatini with young tomato sauce  
Assorted bread basket-basil and Italian  
Garlic herb spread

**\$11.95/person**

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### ***Grilled Chicken or Fish on bed of sautéed spinach tomato and arugala salad or sauteed sweet peppers***

Eggplant Rollatini  
Blue cheese Bow tie Pasta Salad  
Mesclun Special  
Basket of French dinner rolls and sour dough bread  
Garlic Herb Spread

**\$14.95/person for chicken.**

**Fish entrée is priced according to current market.**

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***Shrimp Croissant, mozzarella panini, and Italian hoagie with proscuitto***

Chicken cilantro pasta salad

Spinach quiche

Mushroom and bacon quiche

Caesar or tossed salad

**\$9.95/person.** Perfect menu for a shower.

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***Grilled chicken panini, eggplant panini, and shrimp croissants***

Spinach, goat cheese, and tomato basil foccacia

Mozzarella wreath tray

Pesto veggie pasta salad

Blue cheese bow tie pasta salad

**\$10.50/person.** Perfect for a luncheon or light evening fare.

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***Pork loin with carrots, onions and crimini mushrooms in a natural juice***

Italian mashed potatoes or roasted potatoes

Mushroom ravioli with mushroom cream garlic sauce or young tomato.

Tossed romaine salad

Assorted bread basket-sour dough, basil and Italian bread

Garlic Herb Spread

**\$13.95/person**

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***Pork Loin with a wild mushroom apple filling served with apple brandy sauce with dried apricots, apples and prunes***

Sautéed spinach in bread pockets

Mashed sweet potatoes or roasted potatoes and string beans

Mesclun special salad

Cheese crepe (manicotti) topped with ratotouille

Assorted bread basket sour dough, basil and Italian bread

Garlic Herb Spread

**\$15.95/person**

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***Grilled Chicken***

Italian Mashed Potatoes

Caesar Salad

Rigatoni with arrabiata and broccoli or tortellini prima vera

Assorted foccacia

Garlic Herb Spread

**\$12.95/person**

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***Penne with marinara or arrabiatta***

Caesar or Tossed Salad

Assorted bread basket-sour dough, basil and Italian bread

Garlic Herb Spread

**\$6.95/person****\$8.95/person with meatballs or sausage in tomato**

Discounts available for parties over 100 people.

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***Penne with marinara or arrabiatta***

Roasted chicken

Caesar or tossed salad

Assorted bread basket sour dough, basil and Italian bread

Garlic herb spread

**\$7.95/person****\$8.75/person for baked penne with cheese****\$9.50/person for choice of two pastas**

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***Baked cavatelli with young tomato sauce, zucchini ricotta, and provolone cheese (goat cheese and sun-dried tomatoes optional)***

Grilled chicken caesar salad

Assorted bread basket-sour dough, basil French rolls and Italian bread

Garlic herb spread

Cookie Tray Fresh

Fruit Tray

**\$12.95/person**

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***Lunch box-***

Grilled Chicken sandwich, eggplant sandwich or mozzarella sandwich, Pasta salad,  
Fruit,

Homemade cookies,

Specialty Beverage.

**\$8.95/person (minimum of 10)**

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